

Mimetic

Danish with Raspberry





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Ingredients

Flour	1000 g
Water (±)	500 g
Yeast (fresh)	50 g
Salt	20 g
Sugar	100 g
Mimetic (in the dough)	50 g
S-500 Acti+	20 g
Mimetic (lamination)	500 g

Tips & Tricks

Make sure the dough and Mimetic have the same consistency at usage temperature.

Working method

Mixing Spiral	4' slow and ± 4' fast.
Dough Temperature	21°C
Process	30' in freezer, then 2 single folds, then 30' in the freezer, then one single fold.
Make Up	Laminate 3,6 mm. Cut squares of 10 by 10 cm. Cut corners in L shape, 0,5 cm from the side. Fold the cutted corners to the middle.
Final Fermentation	± 90' at 28°C 85% RH.
Decoration Before Baking	After proofing, glaze with Sunset Glaze and pipe with Vivafil raspberry.
Oven Temperature °C	210°C
Baking Time	± 18'